

## Child Nutrition Programs On-Site Training Record for Sanitation and Food Safety

Pursuant to Public Health Code 19-13-B42(s)(8)(A) the Qualified Food Operator (QFO) of each food service establishment is responsible for ensuring training of food preparation personnel. Training shall include but not necessarily be limited to: instruction in proper food temperature control; food protection; personal health and cleanliness; and sanitation of the facility, equipment, supplies and utensils.

The QFO of each food service and catering food service establishment shall maintain written documentation of a training program, and training records of individual employees, and shall make these records available to the local health departments upon request. Training records should be retained for the term of employment of all current food workers.

**Date:** \_\_\_\_\_ **Time:** \_\_\_\_\_

**Location:** \_\_\_\_\_ **Trainer:** \_\_\_\_\_

**Topic(s) Covered:** \_\_\_\_\_

### Food Service Personnel Trained:

Name	Position
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### On-Site Training Record for Sanitation and Food Safety, continued

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